



VALENTINE'S DAY

◆◆◆◆ 14TH FEBRUARY 2018 ◆◆◆◆

Amouse Bouche

1ST COURSE

Seabass Carpaccio and Blood Orange
Cilantro, Jalapeno, Red Onion, Pink Peppercorn

2ND COURSE

Pan Seared Foie Gras
Toasted Brioche, Figs, Balsamic Reduction

INTERMEZZO

Lemon-Lime Sorbet with Vodka

MAIN COURSE

28oz Australian Wagyu Bone in Rib Eye
Truffle Fries and Creamed Spinach

DESSERT

Raspberry and Vanilla Sponge Cake

\$758 per person / Sharing for 2

+10% service charge

